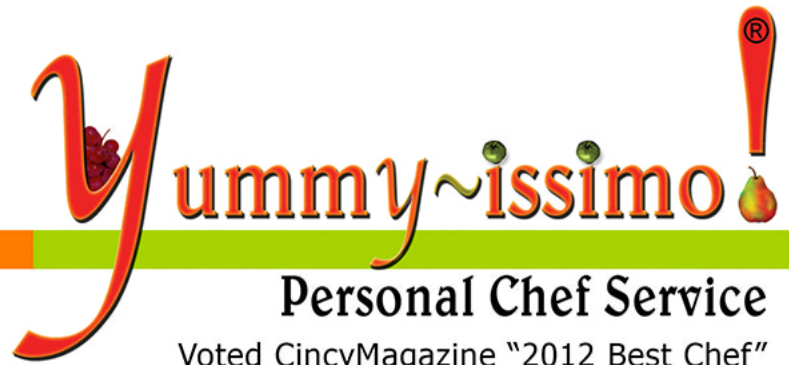


Coleslaw w/ Vinegar Dressing



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from: www.billyparisi.com/vinegar-based-coleslaw

Serves 8

1/4c apple cider vinegar	3c thinly sliced green cabbage	3 green onions, thinly sliced
1T Dijon mustard	1c thinly sliced red cabbage	1t celery seed
1T honey	2 large carrots, peeled, shredded	1/2t red pepper flakes
2t sugar	1 large Granny Smith apple, cut into matchsticks	salt and pepper, to taste
1/4c olive oil		

In a small bowl, whisk together apple cider vinegar, Dijon mustard, honey and sugar. Slowly whisk in olive oil and set aside.

In large bowl, mix together green and red cabbage, carrots, apple, green onion and celery seed. Pour half of the dressing onto the cabbage mixture, slowly adding additional dressing until desired wetness is achieved.

Mix well and season to taste with red pepper flakes, salt and pepper.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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